

COMPLETE SPECIFICATION.

Improved Compounds for Making Non-intoxicating Drinks.

I, JOHN HUDSON BRODRICK, of Brookside, Northfield, Worcestershire, Hop Merchant, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention consists of the hereindescribed improved compounds for making fermented non-intoxicating drinks which in taste and appearance resemble stout and ale. In my prior Specification No. 15004 dated 7th July 1896, compounds for making non-intoxicating drinks are described and claimed as consisting essentially of hops malt ground ginger and with or without non-fermentable saccharin in certain proportions which after being boiled in a bag in a certain quantity of water were removed and then a certain quantity of fermentable sugar had to be added to the liquor and which had to be again boiled for a few minutes and then fermented with yeast. This adding of the sugar to the liquor and reboiling of the same is found to be somewhat troublesome and is obviated by my present invention according to which the compound for making say two gallons of the said non-intoxicating drink consists of:—

Hops	-	-	-	-	-	-	-	-	about 2 ounces.	
Roasted malts or malt flour	-	-	-	-	-	-	-	-	about 6 ounces.	
Non-fermentable sweetening agent or saccharin	-	-	-	-	-	-	-	-	about 4 to 6 grains.	
Fermentable sugar	-	-	-	-	-	-	-	-	about 2 ounces.	
Caramel	-	-	-	-	-	-	-	-	about $\frac{1}{2}$ ounce.	20

The caramel may be omitted if desired. These ingredients with the exception of the hops are first thoroughly mixed together and the hops are then added and the whole is mixed and by preference compressed in a suitable muslin bag by hydraulic or other pressure in a mould so as to form a hard cake and occupy less space than when in a loose state. The malt is either ground or crushed before being mixed with the hops or during the process of crushing the compound into a cake. The malt or malt flour which is used may be barley malt or malt flour or other cereal malts such for instance as malt or malt flour made from maize or rice.

The compound above described is sufficient for making two gallons which is done as follows:—The compound preferably contained in a bag, has to be boiled for one hour in say about one gallon of water and then water has to be added to make up the quantity of about two gallons, the bag and contents are then taken out of the liquor which is allowed to cool to the temperature of the atmosphere. A little yeast is then added and the mixture allowed to ferment for twenty-four hours; the surface is then skimmed and the liquor run off into a cask or bottles leaving the sediment behind.

I have given the proportions of the ingredients in a cake for making two gallons as this size is convenient for sale and use, but it is evident that the cakes may be made larger or smaller as desired the proportions of the ingredients remaining about the same.

By boiling the whole of the ingredients as above described the diastase or fermentable properties of the malts are destroyed and thus the beer or stout produced is rich in dextrine and is not sufficiently fermentable to produce enough alcohol to make it intoxicating.

It will be understood that when the said fermented non-intoxicating drink which is being made is to imitate stout the roasted malt or malt flour used has to



*Brodrick's Improved Compounds for Making Non-intoxicating Drinks.*

be more highly roasted than when making the said fermented non-intoxicating drink to imitate ale.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what  
5 I claim is:—

The new or improved compound, for making a fermented non-intoxicating drink in imitation of stout or ale, consisting of hops roasted malts or malt flour non-fermentable sweetening agent or saccharin and fermentable sugar, with or without the addition of caramel, all in the proportions substantially as herein-  
10 before set forth.

Dated the 28th day of August 1899.

CHARLES BOSWORTH KETLEY,  
Agent for the Applicant.

- Redhill: Printed for Her Majesty's Stationery Office, by Malcomson & Co., Ltd.—1899.



AUG 16 1916